

CLAIMS

1. Method of production of an isomaltulose-containing enteral nutrient including the steps of:
 - (a) providing the starting components water, fat, at least one nitrogen-containing component, and carbohydrate with the inclusion of isomaltulose, and
 - (c) pasteurizing the starting components for 10-30 seconds at temperatures $\geq 35^{\circ}\text{C}$, wherein before or after pasteurization the starting components are homogenized in a method step (b).
2. Method of production of an isomaltulose-containing enteral nutrient including the steps of:
 - (a') providing the starting components water, fat, at least one nitrogen-containing component, and carbohydrate with the inclusion of isomaltulose, and
 - (c') autoclaving the starting components for 5-15 min. at temperatures $\geq 20^{\circ}\text{C}$, wherein before or after autoclaving the starting components are homogenized in a method step (b').
3. Method according to claim 1, wherein, following the last method step of the method according to claim 1, a sterilization of the homogenized and pasteurized starting components is performed, preferably autoclaving at temperatures $\geq 20^{\circ}\text{C}$, for 5-15 min.
4. Method according to one of the foregoing claims, wherein the pasteurizing temperature is $135\text{-}137^{\circ}\text{C}$.
5. Method according to one of the foregoing claims, wherein the autoclaving takes place at $125\text{-}128^{\circ}\text{C}$.

6. Method according to one of the foregoing claims, wherein the pasteurizing and/or the autoclaving take place at a pH value of 6.5-8.0, preferably 6.5-7.5.
7. Method according to one of the foregoing claims, wherein the nutrient is present in a liquid form, preferably in the form of a solution or suspension.
8. Method according to one of the foregoing claims, wherein the nitrogen-containing component is at least one protein, at least one peptide, at least one amino acid, a mixture of amino acids, or a protein or peptide hydrolysate, or a mixture of at least two of the said components.
9. Method according to one of the foregoing claims, wherein the nitrogen-containing component is soy bean protein hydrolysate, caseinate, hydrolyzed casein, casein hydrolyzed whey protein, hydrolyzed lactalbumin, or a mixture thereof.
10. Method according to one of the foregoing claims, wherein the fat is present in the form of vegetable fat, particularly vegetable oils.
11. Method according to one of the foregoing claims, wherein the vegetable oil is corn oil, coconut oil, sunflower oil, soy oil, or a mixture thereof.
12. Method according to one of the foregoing claims, wherein besides isomaltulose, there is used as carbohydrate, maltodextrin, saccharose, glucose, fructose, trehalose, invert sugar, lactose, lactitol, maltitol, erythritol, xylitol, mannitol, sorbitol, lycasin, isomaltol, maltose, pectin, starches, hydrolyzed starches, or another sugar alcohol or sugar alcohol mixture, or a mixture thereof.

13. Method according to one of claims 1-11, wherein the isomaltulose is the single carbohydrate in the enteral nutrient.

14. Use of isomaltulose in enteral nutrition for the healthy human or animal body, preferably produced according to the method of claims 1-13 as a low glycemic carbohydrate.

15. Use of isomaltulose in enteral nutrition for the human or animal body with disturbed glucose and/or insulin metabolism, produced according to one of the methods of claims 1-13, as a low glycemic carbohydrate.